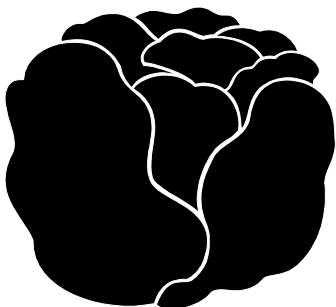




## Flooded Gardens



“See Section 4.9,  
‘Meal Preparation and  
Food Safety after a  
Flood’ for more  
detailed  
information.”

If flood waters have covered a garden, some produce will be unsafe to eat. The safety of unharvested fruits and vegetables will depend on:

- Kind of produce
- Maturity of produce at the time of flooding
- Time of year flooding occurred
- Severity of flooding (depth of water and silt)
- Duration of flooding
- Bacterial content of floodwater
- Likelihood of contamination from sewage or other bacterial contaminants

In general, fruits and vegetables which were immature at the time of flooding should be safe to eat by the time they are ready to harvest. For additional safety, disinfect produce and cook it before eating.

Unless flooding was light and there is no danger of bacterial contamination from floodwater, do not use fruits and vegetables that were ready for harvest at the time of flooding unless they are disinfected, peeled and thoroughly cooked. Some fruits and vegetables are more susceptible than others to bacterial contamination.

Leafy vegetables such as lettuce, cabbage, mustard, kale, collards, spinach, swiss chard, celery, and fleshy vegetables and berry fruits such as tomatoes, summer squash, strawberries and peppers are highly susceptible to bacterial contamination.

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Adapted by UF/IFAS from:  
*Extension Agent's Hand-book  
for Emergency Prep-eration  
and Response* (Texas  
Agricultural Extension  
Services and the Hazard  
Reduction and Recovery  
Center)

Silt and other contaminants may be imbedded in the leaves, petioles, stems or other natural openings of fleshy structures and can be difficult to remove.

Root, bulb and tuber crops such as beets, carrots, radishes, turnips, onions and potatoes are less susceptible to bacterial contamination.

Disinfect these vegetables, peel and cook them thoroughly before eating.

Produce with a protected fruit or impervious outer skin such as peas, melons, eggplant, sweet corn or winter squash should be washed and disinfected before the outer shell skin or husk is removed. Then shell, peel or husk the produce and cook it if possible.

Thoroughly wash and disinfect any produce before eating. Wash in a strong detergent solution with a scrub brush. Remove all silt.

Immerse produce for 15 to 20 minutes in a chlorine solution. Household bleaches contain from 2 to 6% chlorine. The amount of bleach to add to water depends on the percentage chlorine it contains:

If the percentage of chlorine in your bleach is:	Then add this much bleach to a quart of water:
2%	$\frac{3}{4}$ Tablespoon
4%	1 teaspoon
6%	$\frac{1}{2}$ teaspoon

Rinse thoroughly with safe drinking water. Peel if possible and cook thoroughly before eating.

Refer any specific questions to health authorities or your County Extension Agent.